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Bread improving agents - contain natural gums i. e. karaya,
tragacanth or pectin, and ester(s) of glycerine fatty acid

Patent Assignee: KAO CORP (KAOS)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 63071133	A	19880331	JP 86215180	A	19860912	198819 B
JP 94085675	B2	19941102	JP 86215180	A	19860912	199442

Priority Applications (No Type Date): JP 86215180 A 19860912

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 63071133	A		2		
JP 94085675	B2		6	A21D-002/16	Based on patent JP 63071133

Abstract (Basic): JP 63071133 A

A bread improving agent contains as active substance, (a) one or more of natural gums selected from Karaya gum, tragacanth gum or pectin and (b) esters of glycerine fatty acid. Ratio of (a) and (b) is 1:0.1-10. The esters of glycerine fatty acid are monoester of glycerine fatty acid, monoester of glycerine organic acid fatty acid, monoester of polyglycerine fatty acid, etc. 0.1-5 wt.pts. of the agent is added to 100 wt.pts. of wheat flour to form a dough.

USE - For making soft bread.

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Title Terms: BREAD; IMPROVE; AGENT; CONTAIN; NATURAL; GUM; KARAYA;
TRAGACANTH; PECTIN; ESTER; GLYCEROL; FATTY; ACID

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Manual Codes (CPI/A-N): D01-B01; D01-B02A

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